



Nalla Recipe Card



Title: Dehydrated Turkey & Carrot Jerky Chews

Cook Time: 6-8 hours | Temp: 145°F | Servings: varies

Ingredients:

- [] 1 lb (454 g) lean ground turkey (93% lean or higher)
- [] 1 cup (128 g) finely grated carrots
- [] 2 tablespoons (30 ml) water

Directions:

1. In a large bowl, combine the lean ground turkey, finely grated carrots, and water.
2. Mix thoroughly with your hands until the ingredients are well combined and form a cohesive mixture.
3. On a clean surface or between two sheets of parchment paper, roll out the mixture to about 1/8 to 1/4 inch (3-6 mm) thickness.
4. Cut the flattened mixture into desired jerky strip or bite-sized shapes.
5. Arrange the turkey and carrot pieces in a single layer on dehydrator trays, ensuring no pieces are overlapping.
6. Dehydrate at 145°F (63°C) for 6-8 hours, or until the jerky is dry, firm, and pliable, but not brittle.